

MICROWAVE OVEN



USE & CARE INFORMATION

WOLF[®]



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As you read this Use & Care Information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, this Use & Care Information may signal an IMPORTANT NOTE which highlights information that is especially important.



THANK YOU

Your purchase of a Wolf microwave oven attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your microwave oven with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this Use & Care Information. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf microwave oven.

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, please call 800-332-9513.

Your Wolf microwave oven is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement on page 47 and refer to it should service become necessary.

⚠ WARNING

Read all instructions before using this appliance to reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy.

CONTACT INFORMATION

Wolf Customer Service:
800-332-9513

Website:
wolfappliance.com

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- **Do not** attempt to operate this microwave oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- **Do not** place any object between the microwave oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **Do not** operate the microwave oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: door (bent), hinges and latches (broken or loosened) or door seals and sealing surfaces.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

- Read this Use and Care Information carefully before using your new microwave.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 3.
- This appliance must be grounded. Connect only to properly grounded outlet. See "ELECTRICAL REQUIREMENTS" on page 11.
- Install or locate this appliance only in accordance with the provided installation instructions.
- Some products such as whole eggs and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.
- This appliance should be serviced only by qualified service personnel. Contact nearest Wolf authorized service center for examination, repair or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store or use this appliance outdoors. Do not use this product near water—for example, near a kitchen sink, in a wet basement or near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- See door surface cleaning instructions on page 44.



TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY:

- **Do not overcook food.** Carefully attend appliance when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
- **Remove wire twist-ties** from paper or plastic bags before placing bag in oven.
- **If materials inside the oven should ignite,** keep oven door closed, turn oven off and disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- **Do not use the cavity for storage purposes.** Do not leave paper products, cooking utensils or food in the cavity when not in use.

LIQUIDS

Liquids, such as water, coffee or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:

- **Do not overheat the liquid.**
- **Stir the liquid** both before and halfway through heating it.
- **Do not use straight-sided containers** with narrow necks. Use a wide-mouthed container.
- **After heating, allow the container to stand in the microwave oven** at least for 20 seconds before removing the container.
- **Use extreme care** when inserting a spoon or other utensil into the container.

BUILT-IN

If the oven is installed as a built-in, observe the following instructions:

- **Do not mount over a sink.**
- **Do not store anything** directly on top of the appliance surface when the appliance is in operation.

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS



FOOD

- **Puncture egg yolks** before cooking to prevent “explosion”. Don’t cook eggs in shells.
- **Pierce skins** of potatoes, apples, squash, hot dogs and sausages so that steam escapes.
- **Use specially bagged popcorn** for the microwave oven. Listen while popping corn for the popping to slow to 1 or 2 seconds or use special Popcorn pad.
- **Check foods to see that they are cooked** to the United States Department of Agriculture’s recommended temperatures.
- **To test for doneness**, insert a meat thermometer in a thick or dense area away from fat or bone. Never leave the thermometer in the food during cooking, unless it is approved for microwave oven use.
- **Don’t heat baby food in original jars.** Transfer baby food to a small dish and heat carefully, stirring often. Check temperature before serving.
- **Don’t heat bottles with nipples on.** Put nipples on bottles after heating and shake thoroughly. “Wrist” test before feeding. Don’t heat disposable bottles.
- After heating baked goods with fillings, **pierce outside of food** to release steam and avoid burns.
- **Don’t heat or cook in closed glass jars or air tight containers.**
- **Don’t preserve foods by canning using the microwave oven**, as harmful bacteria may not be destroyed.

CHILDREN

- **Children below the age of 7 should use the microwave oven with a supervising person very near to them.** Children between the ages of 7 and 12 should have a supervising person in the same room.
- **The child must be able to reach the oven comfortably;** if not, they should stand on a sturdy stool.
- **At no time should anyone be allowed to lean or swing on the oven door.**
- **Children should be taught all safety precautions:** use potholders, remove coverings carefully, pay special attention to packages that crisp food because they may be extra hot.
- **Don’t assume** that because a child has mastered one cooking skill they can cook everything.
- **Children need to learn that the microwave oven is not a toy.** See page 18 for Child Lock feature.



GENERAL SAFETY

- **ALWAYS** use **potholders** to prevent burns when handling utensils that are in contact with hot food. Enough heat from the food can transfer through utensils to cause skin burns.
- **Avoid steam burns** by directing steam away from the face and hands. Slowly lift the farthest edge of a dish's covering and carefully open popcorn and oven cooking bags away from the face.
- **Stay near the oven** while it's in use and check cooking progress frequently so that there is no chance of overcooking food.
- **NEVER** use the cavity for storing cookbooks or other items.
- **Select, store and handle food carefully** to preserve its high quality and minimize the spread of foodborne bacteria.
- **Keep waveguide cover clean.** Food residue can cause arcing and fires.
- **Use care when removing items from the oven** so that the utensil, your clothes or accessories do not touch the safety door latches.
- **If the oven light fails,** consult a Wolf Authorized service center.
- **NEVER** use the oven without the turntable and support nor turn the turntable over so that a large dish could be placed in the oven. The turntable will turn both clockwise and counterclockwise.
- **ALWAYS** have food in the oven when it is on to absorb the microwave energy.
- **When using the oven at power levels below 100%,** you may hear the magnetron cycling on and off. It is normal for the exterior of the oven to be warm to the touch when cooking or reheating.
- **Condensation** is a normal part of microwave cooking. Room humidity and the moisture in food will influence the amount of moisture that condenses in the oven. Generally, covered foods will not cause as much condensation as uncovered ones. Vents on the oven back must not be blocked.
- **The oven is for food preparation only.** It should not be used to dry clothes or newspapers.
- **Your oven is rated 1200 watts** by using the IEC Test Procedure. In using recipes or package directions, check food a minute or two before the minimum time and add time accordingly.

SAVE THESE INSTRUCTIONS



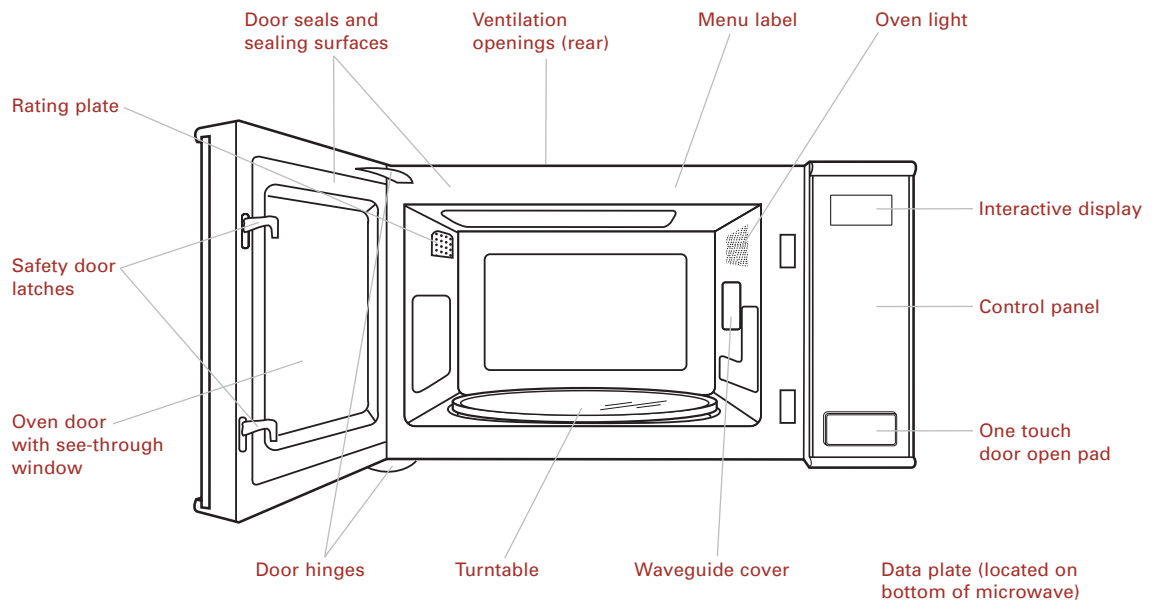
MICROWAVE OVEN FEATURES

- One touch door open pad
- Oven door with see-through window
- Safety door latches
- Door hinges
- Door seals and sealing surfaces
- Turntable motor shaft
- Removable turntable support
- Removable turntable
- Ventilation openings (rear)
- Oven light
- Waveguide cover
- Control panel
- Interactive display – 99 minutes, 99 seconds
- Menu label

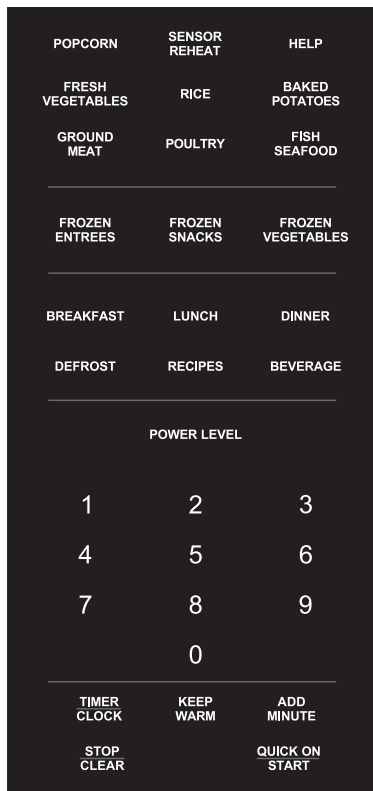
WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

MICROWAVE OVEN
Model MW24



⚠ WARNING
Keep wave guide cover clean. Food residue can cause arcing and fires.



UNPACKING YOUR MICROWAVE

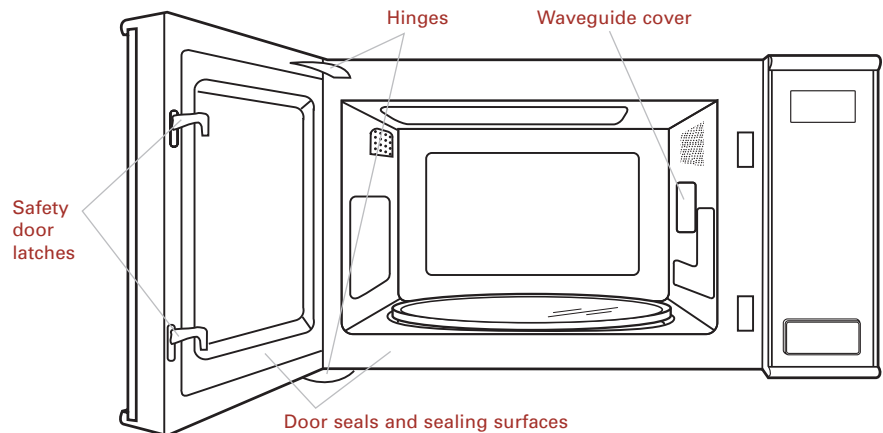
- Remove all packing materials from inside the oven cavity; however, **Do not remove the waveguide cover**, which is located on the right cavity wall, see illustration below. Read enclosures and save this Use and Care Information for future reference.
- Remove the feature sticker (if there is one), from the outside of the door.
- Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surfaces, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact your dealer or Wolf authorized service center.

CHOOSING A LOCATION**FREE-STANDING**

You will use the oven frequently so plan its location for ease of use. It's wise, if possible, to have counter space on at least one side of the oven. Allow at least two inches on the sides, top and at the rear of the oven for air circulation.

BUILT-IN

Your microwave oven can be built into a cabinet or wall by itself or above a Wolf 30" (762) wall oven. Refer to the installation instructions in both the wall oven and Wolf's Microwave Trim Kit. The trim kit includes finish trim strips, ducts, installation instructions and information on the location of the power supply. To request the trim kit, contact your dealer. Be sure to check the local building code, as it may require the opening be enclosed with sides, ceiling and rear partition. The proper functioning of the oven does not require the enclosure.



**ELECTRICAL** REQUIREMENTS

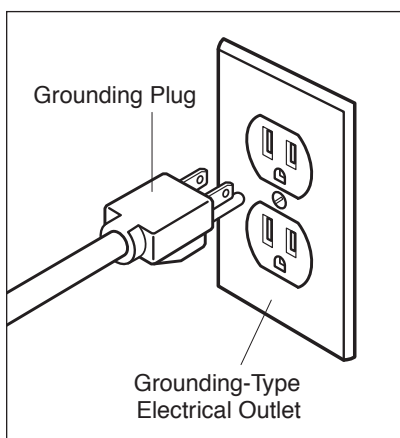
The Wolf microwave oven requires a separate, grounded 110/120 VAC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord.

The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. Should you only have a 2-prong outlet, have a qualified electrician install the correct wall receptacle.

A 3-prong adapter may be purchased and used temporarily if local codes allow. Follow package directions.

A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.

IMPORTANT NOTE: This appliance must be grounded. This oven is equipped with a cord a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded in accordance with the National Electrical Code and local codes and ordinances. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.



Electrical Grounding Plug

⚠ WARNING

Improper use of the grounding plug can result in a risk of electric shock.

EXTENSION CORD

If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot receptacle that will accept the plug on the microwave oven. The marked rating of the extension cord should be AC 115-120 volt, 15 amp. or more.

Be careful not to drape the cord over the countertop or table where it can be pulled on by children or tripped over accidentally.

This outlet must be checked by a qualified electrician to see if it is wired with correct polarity. Verify that the outlet provides 120-volt power and is correctly grounded. It is not recommended using a GFCI circuit, this may cause product operation interruptions.

NOTES:

- If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
- Neither WOLF nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedures.

RADIO OR TV INTERFERENCE

Should there be any interference caused by the microwave oven to your radio or TV, check that the convection microwave oven is on a different electrical circuit, relocate the radio or TV as far away from the oven as feasible or check position and signal of receiving antenna.

**ABOUT** MICROWAVE COOKING

- **Arrange food carefully.** Place thickest areas towards outside of dish.
- **Watch cooking time.** Cook for the shortest amount of time indicated and add more as needed. Severely overcooked food can smoke or ignite.
- **Cover foods while cooking.** Check recipe or cookbook for suggestions: paper towels, wax paper, microwave plastic wrap or a lid. Covers prevent spattering and help foods to cook evenly.
- **Shield with small flat pieces of aluminum foil** any thin areas of meat or poultry to prevent overcooking before dense, thick areas are cooked thoroughly. (See page 13 for details.)
- **Stir foods from outside to center** of dish once or twice during cooking, if possible.
- **Turn foods over once during microwaving** to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
- **Rearrange foods** such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.
- **Add standing time.** Remove food from oven and stir, if possible. Cover for standing time which allows the food to finish cooking without overcooking.
- **Check for doneness.** Look for signs indicating that cooking temperatures have been reached.

SIGNS OF DONENESS

- Food steams throughout, not just at edge.
- Center bottom of dish is very hot to the touch.
- Poultry thigh joints move easily.
- Meat and poultry show no pinkness.
- Fish is opaque and flakes easily with a fork.

**COOKWARE SUGGESTIONS**

It is not necessary to buy all new cookware. Many pieces already in your kitchen can be used successfully in your new microwave oven. Make sure the utensil does not touch the interior walls during cooking.

For further reference about utensils or coverings, check a good microwave cookbook or follow recipe suggestions.

Use these utensils for safe microwave cooking and reheating:

- glass ceramic
- heat-resistant glass
- microwave-safe pottery, stoneware and porcelain
- microwave-safe plastics
- paper plates
- browning dish (Do not exceed recommended preheating time. Follow manufacturer's directions.)

These items can be used for short time reheating of foods that have little fat or sugar in them:

- wood, straw, wicker

DO NOT USE:

- dishes with metallic trim
- non-heat-resistant glass
- non-microwave-safe plastics (margarine tubs)
- recycled paper products
- brown paper bags
- food storage bags
- metal twist-tie
- metal pans and bakeware

IMPORTANT NOTE: To check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. Carefully test the plate and if a dish becomes very hot, DO NOT use it for microwaving.

The following coverings are ideal:

- **Paper towels** are good for covering foods for reheating and absorbing fat while cooking bacon.
- **Wax paper** can be used for cooking and reheating.
- **Plastic wrap** that is specially marked for microwave use can be used for cooking and reheating. DO NOT allow plastic wrap to touch food. Vent so steam can escape.
- **Lids** that are microwave-safe are a good choice because heat is kept near the food to hasten cooking.
- **Oven cooking bags** are good for large meats or foods that need tenderizing. DO NOT use metal twist ties. Remember to slit bag so steam can escape.

How to use aluminum foil in your microwave oven:

- Small flat pieces of aluminum foil placed smoothly on the food can be used to shield areas that are either defrosting or cooking too quickly.
- Foil should not come closer than one inch to any surface of the oven.

ACCESSORIES

There are many microwave accessories available for purchase. Evaluate carefully before you purchase so that they meet your needs. A microwave-safe thermometer will assist you in determining correct doneness and assure you that foods have been cooked to safe temperatures. Wolf is not responsible for any damage to the oven when accessories are used.

BEFORE OPERATING

Before operating your new microwave oven, make sure you read and understand the Use and Care information completely.

Before the oven can be used, follow these procedures:

- 1) Plug in oven. Close the door. The oven display will show **WELCOME PRESS CLEAR AND PRESS CLOCK**.
- 2) Touch **STOP/CLEAR**.
 will appear.

TO SET THE CLOCK

Suppose you want to enter the correct time of day 12:30 (A.M. or P.M.).

- 1) Touch **TIMER/CLOCK** and number 2.

- 2) Enter the correct time of day by touching the numbers in sequence. **1 2 3 0**

- 3) Touch **TIMER/CLOCK** again.

This is a 12-hour clock. If the incorrect clock time is entered, **ERROR** will appear in the display. Touch **STOP/CLEAR** and re-enter the time.

STOP/CLEAR

Touch **STOP/CLEAR** to:

- Erase if you make a mistake during programming.
- Cancel timer.
- Stop the oven temporarily during cooking.
- Return the time of day to the display.
- Cancel a program during cooking, touch twice.

TIME COOKING

Your oven can be programmed for 99 minutes and 99 seconds (99.99). Always enter the seconds after the minutes, even if they are both zeros.

Suppose you want to cook for 5 minutes at 100%.

- 1) Enter cooking time. **5 0 0**

- 2) Touch **QUICK ON/START**.

**TO SET POWER LEVEL**

There are eleven preset power levels. Touch **POWER LEVEL** the specified number of times for desired percentage of power as shown in the chart.

Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and long slow cooking of meats. Consult cookbook or recipes for specific recommendations.

TOUCH	% POWER	LEVEL
Power Level x 1	100%	High
Power Level x 2	90%	
Power Level x 3	80%	
Power Level x 4	70%	Medium High
Power Level x 5	60%	
Power Level x 6	50%	Medium
Power Level x 7	40%	
Power Level x 8	30%	Med Low/Defrost
Power Level x 9	20%	
Power Level x 10	10%	Low
Power Level x 11	0%	

Suppose you want to defrost for 5 minutes at 30%.

- 1) Enter defrosting time 5 0 0.

5:00

- 2) Touch **POWER LEVEL** eight times or hold until the desired power appears.

30

- 3) Touch **QUICK ON/START**.

5:00

- 4) When the defrost time is complete, a long tone will sound and END will appear in the display.

END

KEEP WARM FEATURE

KEEP WARM allows you to keep food warm up to 30 minutes.

To use, simply touch **KEEP WARM** and enter the appropriate time (up to 30 minutes). You can also program KEEP WARM with manual cooking to keep food warm continuously after cooking.

DIRECT USE

Suppose you want to keep a cup of soup warm for 15 minutes.

- 1) Touch **KEEP WARM**. Enter desired time **1 5 0 0**.

15:00

- 2) Touch **QUICK ON/START**.
- 3) The oven will start automatically. The display will show 15:00 and count down. KEEP WARM will appear in the display every 10 seconds.

15:00

KEEP
WARM

MANUAL COOKING

Suppose you want to cook a cup of soup for 2 minutes at 70% and keep the soup warm for 15 minutes.

- 1) Enter cooking time **2 0 0**.

2:00

- 2) Touch **POWER LEVEL** 4 times for 70% power.

- 3) Touch **KEEP WARM**. Enter desired time **1 5 0 0**.

15:00

- 4) Touch **QUICK ON/START**.
- 5) The operation will start. When the cooking time is complete, a long tone will sound and KEEP WARM will start. KEEP WARM will appear in the display every 10 seconds and count down for 15 minutes.

KEEP
WARM

NOTES:

- To use KEEP WARM after previous cooking has ended, touch **KEEP WARM** within 3 minutes after cooking, closing the door or touching **STOP/CLEAR**.
- KEEP WARM cannot be programmed with **Special Features**.

**MULTIPLE SEQUENCE COOKING**

Your oven can be programmed for up to 4 automatic cooking sequences, switching from one **POWER LEVEL** setting to another automatically.

Suppose you want to cook roast beef for 5 minutes at 100% and then continue to cook for 30 minutes at 50%.

- 1) Enter cooking time **5 0 0**. Then touch **POWER LEVEL** for 100% power.

5:00

- 2) Then enter second cooking time **3 0 0 0**. Touch **POWER LEVEL** 6 times for 50% power.

30:00

- 3) Touch **QUICK ON/START**.

NOTES:

- If 100% is selected as the final sequence, it is not necessary to touch **POWER LEVEL**.
- To view the power level, simply touch **POWER LEVEL**. As long as your finger is touching **POWER LEVEL**, the power level will be displayed.
- **KEEP WARM** can be programmed continuously even if 4 cooking sequences have been set.

TIME ADJUSTMENT

Should you discover that you like any of the **Sensor Cooking** settings (except for **DINNER** and **RECIPES**) slightly **more** done, touch **POWER LEVEL** once before touching **QUICK ON/START**.

The display will show **MORE**.

Should you discover that you like any of the **Sensor Cooking** settings (except for **DINNER** and **RECIPES**) slightly **less** done, touch **POWER LEVEL** twice before touching **QUICK ON/START**.

The display will show **LESS**.

HELP FEATURE

Help provides five features which make using your oven easy because specific instructions are provided in the interactive display.

CHILD LOCK

The CHILD LOCK prevents unwanted oven operation such as by small children. The oven can be set so that the control panel is deactivated or locked. To set, touch **HELP**, the number **1** and **QUICK ON/START**. Should a pad be touched, **CHILD LOCK ON** will appear in the display.

To cancel, touch **HELP** and **STOP/CLEAR**.

AUDIBLE SIGNAL ELIMINATION

To eliminate any audible signals, touch **HELP**, the number **2** and **STOP/CLEAR**.

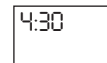
To cancel and restore the audible signal, touch **HELP**, the number **2** and **QUICK ON/START**.

AUTO START

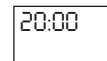
This feature programs your oven to begin cooking automatically at a designated time of day.

Suppose you want to start cooking a stew for 20 minutes on 50% at 4:30. Before setting, check to make sure the clock is showing the correct time of day.

- 1) Touch **HELP**.
- 2) Touch number **3**.
- 3) Enter the start time **4 3 0**.



- 4) Touch **TIMER/CLOCK**.
- 5) Enter cooking time **2 0 0 0**. Then touch **POWER LEVEL 6** times for 50% power.



- 6) Touch **QUICK ON/START**.

NOTES:

- **AUTO START** can be used for manual cooking if clock is set.
- If the oven door is opened after programming **AUTO START**, it is necessary to touch **QUICK ON/START** for **AUTO START** time to reappear in the readout so the oven will automatically begin programmed cooking at the chosen **AUTO START** time.
- Choose foods that can be left in the oven safely until **AUTO START** time. Acorn or butternut squash are often a good choice.
- To view the time of day, simply touch **CLOCK**. As long as **CLOCK** is pressed, the time of day will be displayed.

**LANGUAGE/WEIGHT SELECTION**

The oven comes set for English and U.S. Customary Unit-pounds. To change, touch **HELP** and the number **4**. Continue to touch number **4** until your choice is selected from the chart below. Then, touch **QUICK ON/START**.

Touch number **4** for language and standard of weight.

TOUCH 4	LANGUAGE/ WEIGHT	DISPLAY
x 1	English/LB	ENGLISH LB
x 2	English/KG	ENGLISH KG
x 3	Spanish/LB	SPANISH LB
x 4	Spanish/KG	SPANISH KG
x 5	French/LB	FRENCH LB
x 6	French/KG	FRENCH KG

CLOCK ON/OFF

To turn the clock display off, touch **HELP**, the number **5** and **STOP/CLEAR**.

To cancel and restore the clock, touch **HELP**, the number **5** and **QUICK ON/START**.

**TIMER/CLOCK** FEATURE

Suppose you want to time a 3-minute long distance phone call.

- 1) Touch **TIMER/CLOCK**.
- 2) Touch number **1**.
- 3) Enter the time **3 0 0**.

3:00

- 4) Touch **TIMER/CLOCK**. The timer will count down.
- 5) After the timer cycle ends, the display will read **TIMER IS FINISHED**.

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NOTES:

- To cancel the timer during programming, touch **STOP/CLEAR**.

DEMONSTRATION MODE

To demonstrate, touch **TIMER/CLOCK**, the number **0** and then touch **QUICK ON/START** and hold for 3 seconds. **DEMO ON DURING DEMO NO OVEN POWER** will appear in the display. Cooking operations and specific special features can now be demonstrated with no power in the oven. For example, touch **ADD MINUTE** and the display will show **1:00** and count down quickly to **END**.

To cancel, touch **TIMER/CLOCK**, then the number **0** and **STOP/CLEAR**. If easier, unplug the oven from the electrical outlet and replug.

**ADD MINUTE**

ADD MINUTE allows you to cook for a minute at 100% by simply touching **ADD MINUTE**. You can also extend cooking time in multiples of 1 minute by repeatedly touching **ADD MINUTE** during manual cooking.

Suppose you want to heat a cup of soup for one minute.

- 1) Place soup on turntable.
- 2) Touch **ADD MINUTE**.

NOTES:

- Touch **ADD MINUTE** within 1 minute after cooking, closing the door, touching **STOP/CLEAR** or during cooking.
- **ADD MINUTE** cannot be used with **Sensor Cooking** or **KEEP WARM** features.

QUICK ON

QUICK ON allows you to cook at 100% power by touching **QUICK ON/START** continuously. QUICK ON is ideal for melting cheese, bringing milk to just below boiling etc. The maximum cooking time is 3 minutes.

Suppose you want to melt cheese on a piece of toast.

- 1) Place toast on turntable.
- 2) Touch and hold **QUICK ON/START**. The cooking time will begin counting up.
- 3) When the cheese is melted to desired degree, remove finger from **QUICK ON/START**. Oven stops immediately.

NOTES:

- Note time it takes for frequently used foods and program that time in the future.
- Touch **QUICK ON/START** within 3 minutes after cooking, closing the door or touching **STOP/CLEAR**.
- **QUICK ON** can only be used 3 times in a row. If more times are needed, open and close door or touch **STOP/CLEAR**.

**VEGETABLE COOKING GUIDE**

Vegetable	Amount	Microwave at High (100%)	Standing Time	Procedure
Artichokes				
Fresh	2 medium	4–6 min	5 min	Trim. Place in 2 qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover with plastic wrap.
Asparagus				
Spears, Fresh	1 lb (450 g)	3–6 min	2 min	Place in 2 qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover. Rearrange after 3 min.
Beans				
Green, Fresh and Wax	1 lb (450 g)	8–10 min	2 min	Place 1 1/2" (38) pieces in 2 qt (2 L) casserole dish with 1/4 cup (59 ml) water. Cover. Stir twice.
Beets				
Whole, Fresh	5 medium	10–16 min	3 min	Leave 1" (25) of tops. Place in 2 qt (2 L) casserole dish with 1/4 cup (59 ml) water. Cover. Stir every 5 min.
Broccoli				
Pieces, Fresh	1 lb (450 g)	4–6 min	2 min uncovered	Place in 2 qt (2 L) casserole dish with no water. Cover. Rearrange or stir after 3 min.
Spears, Fresh	1 lb (450 g)	5–7 min	3 min uncovered	Uncover during standing time.
Brussels Sprouts				
Fresh	4 cups (1 L)	6–8 min	3 min	Place in 2 qt (2 L) casserole dish with 1/4 cup (59 ml) water. Cover. Stir after 2 min.
Cabbage				
Shredded	1 lb (450 g)	6–10 min	2 min	Place in 2 qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover. Stir after 4 min.
Wedges	1 lb (450 g)	10–12 min	3 min	Place in 2 qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover. Rearrange after 5 min.
Carrots				
Slices, Fresh	2 cups (300 g)	3–6 min	3 min	Place in 1 qt (1 L) casserole dish with 2 Tbsp (30 ml) water. Cover. Stir after 3 min.
Cauliflower				
Flowerettes, Fresh	2 cups (300 g)	2–4 min	2 min	Place in 1 qt (1 L) casserole dish with 1 Tbsp water. Cover. Stir after 2 min.
Whole, Fresh	1 1/2 lb (675 g)	5–8 min	3 min	Remove leaves and core center. Place in 2 qt (2 L) casserole dish with 2 Tbsp (30 ml) water. Cover.

**VEGETABLE COOKING GUIDE**

Vegetable	Amount	Microwave at High (100%)	Standing Time	Procedure
Corn on Cob				
Husked, Fresh	2 ears	4–7 min	5 min	Place in 9" (229) pie plate with 2 Tbsp (30 ml) water. Cover. Rearrange after 4 min.
	4 ears	8–12 min	5 min	Place in 2 qt (2 L) oval or rectangular casserole dish with 1/4 cup (59 ml) water. Cover.
Husked, Frozen	2 ears	4–6 min	5 min	Place in 9" (229) pie plate with 2 Tbsp (30 ml) water. Cover. Rearrange after 4 min.
	4 ears	8–10 min	5 min	Place in 2 qt (2 L) oval or rectangular casserole dish with 1/4 cup (59 ml) water. Cover.
Peas				
Fresh	2 cups (300 g)	3–5 min	3 min	Place in 1 qt (1 L) casserole dish with 1/4 cup (59 ml) water. Cover. Stir after 3 min.
Potatoes				
Boiled	4 medium	8–10 min	3 min	Peel and quarter. Place in 2 qt (2 L) casserole dish. Cover. Stir after 5 min.
Spinach				
Fresh	1 lb (450 g)	4–6 min	2 min	Trim. Place in 3 qt (3 L) casserole dish with no water. Cover. Stir after 3 min.
Squash				
Acorn, Fresh	1 whole	4–6 min	5 min	Prick. Place on paper towel. Turn over after 4 min.
Zucchini, Fresh	2 cups (300 g)	2–3 min	1 min	Slice. Place in 1 qt (1 L) casserole dish with no water. Cover. Stir after 2 min.
Sweet Potatoes				
Baked	2 medium	5–7 min	5 min	Prick. Place on paper towel. Turn over.
	4 medium	10–12 min	5 min	Rearrange after 4 min.
Tomatoes				
Fresh	2 medium	2–3 min	2 min	Halve. Place in round dish with no water. Cover.
	4 medium	4–6 min	2 min	Rearrange once.
Canned Vegetables				
	15–16 oz (450 g)	2–3 min	2 min	Drain all but 2 Tbsp (30 ml) of liquid. Place in 1 qt (1 L) casserole dish. Stir once.

Dimensions in parentheses are in millimeters unless otherwise specified.

**POULTRY ROASTING GUIDE**

Cut	Microwave	Final Internal Temp.*	Procedure
Chicken			
Whole	Med-High (70%) 5–8 min per lb (450 g)	180°F (80°C) in thigh	Place breast side down on rack. Cover with plastic wrap. Turn over halfway through cooking time.
Pieces	High (100%)		
Bone-in	4–6 min per lb (450 g)	170°F (75°C) in breast 180°F (80°C) in thigh	Place on rack. Cover with plastic wrap. Turn over halfway through cooking time.
Boneless	3–6 min per lb (450 g)	170°F (75°C) in breast 180°F (80°C) in thigh	
Turkey			
Whole, up to 10 lbs (4.5 kg)	Med (50%) 9–14 min per lb (450 g)	180°F (80°C) in thigh	Place breast side down on rack. Cover with plastic wrap. Turn over halfway through cooking time.
Breast	Med (50%)		
Bone-in	8–14 min per lb (450 g)	170°F (75°C)	Place on rack. Cover with plastic wrap. Turn over halfway through cooking time.
Boneless	9–15 min per lb (450 g)	170°F (75°C)	

** For best results, remove from microwave oven 5° less than final internal temperature. Allow to stand 3–5 minutes.*

**SENSOR COOKING**

Wolf's Sensor is a semi-conductor device that detects the vapor (moisture and humidity) emitted from the food as it heats. The sensor adjusts the cooking times and power level for various foods and quantities.

SENSOR SETTINGS

- After oven is plugged in, wait 2 minutes before using Sensor Cooking.
- Be sure the exterior of the cooking container and the interior of the oven are dry. Wipe off any moisture with a dry cloth or paper towel.
- The oven works with foods at normal storage temperature. For example, popcorn would be at room temperature.
- Any Sensor Cooking selection can be programmed with More or Less Time Adjustment, see page 17.
- More or less food than the quantity listed in the **Sensor Cooking Guide** on pages 26–27, should be cooked following the guidelines in any microwave cookbook.
- During the first part of Sensor Cooking, the food name will appear on the display. Do not open oven door or touch **STOP/CLEAR** during this part of the cooking cycle. The measurement of vapor will be interrupted. If this occurs, an error message will appear. To continue cooking, touch **STOP/CLEAR** and cook manually.
- When the sensor detects the vapor emitted from the food, remainder of cooking time will appear. Door may be opened when remaining cooking time appears on the display. At this time, you may stir or season food.
- If the sensor does not detect vapor properly when popping popcorn, the oven will turn off, and correct time of day will be displayed. If the sensor does not detect vapor properly when cooking other foods, **ERROR** will be displayed, and oven will turn off.

- Check food for temperature after cooking. If additional time is needed, continue to cook manually.
- Each food has a cooking hint. Touch **HELP** when the **HELP** indicator is lighted in the display.

EXAMPLE:

To cook many foods, simply select the food and touch **QUICK ON/START**. You don't need to calculate cooking time or power level.

Suppose you want to reheat canned chili.

- 1) Touch **SENSOR REHEAT**.
- 2) Touch **QUICK ON/START**.
- 3) When the sensor detects the vapor emitted from the food, the remainder of cooking time will appear.

NOTES:

- The **Fresh Vegetables** and **Poultry** settings have 2 choices. Follow directions in the interactive display to choose desired option.

COVERING FOODS

Some foods work best when covered. Use the cover recommended in the **Sensor Cooking Guide** on pages 26–27, for these foods.

- **Casserole dish lid.**
- **Plastic wrap** – Use plastic wrap recommended for microwave cooking. Cover dish loosely; allow approximately 1/2" (13) to remain uncovered to allow steam to escape. Plastic wrap should not touch food.
- **Wax paper** – Cover dish completely; fold excess wrap under dish to secure. If dish is wider than paper, overlap two pieces at least one inch to cover.

Be careful when removing any covering to allow steam to escape away from you.

**SENSOR COOKING** GUIDE

Food	Amount	Procedure
Popcorn	1 package 1.5–3.5 oz (40–100 g) bag	Use only popcorn packaged for microwave oven use. Try several brands to decide which you like the best. Touch POPCORN and then QUICK ON/START .
Sensor Reheat	4–36 oz (115–900 g)	Place in dish slightly larger than amount to be reheated. Flatten, if possible. Cover with lid, plastic wrap or wax paper. Use covers such as plastic wrap or lids with larger quantities of more dense foods such as stews. After reheating, stir well, if possible. Foods should be very hot. If not, continue to heat with variable power and time. After stirring, re-cover and allow to stand 2 to 3 minutes.
Fresh Vegetables, Soft		Wash and place in casserole dish. Add no water if vegetables have just been washed. Cover with lid for tender vegetables. Use plastic wrap for tender-crisp vegetables. Touch FRESH VEGETABLES , number 1 and QUICK ON/START . After cooking, stir, if possible. Let stand, covered for 2 to 5 minutes.
Broccoli	1/4–2 lb (115–900 g)	
Brussels sprouts	1/4–2 lb (115–900 g)	
Cabbage	1/4–2 lb (115–900 g)	
Cauliflower, flowerettes	1/4–2 lb (115–900 g)	
Cauliflower, whole	1 medium	
Spinach	1/4–1 lb (115–450 g)	
Zucchini	1/4–2 lb (115–900 g)	
Baked apples	2–4 medium	
Fresh Vegetables, Hard		Place in casserole dish. Add 1–4 Tbsp (5–20 ml) water. Cover with lid for tender vegetables. Use vented plastic wrap cover for tender-crisp vegetables. Touch FRESH VEGETABLES , number 2 and QUICK ON/START . After cooking, stir, if possible. Let stand, covered for 2 to 5 minutes.
Carrots, sliced	1/4–1 1/2 lb (115–675 g)	
Corn on the cob	2–4	
Green beans	1/4–1 1/2 lb (115–675 g)	
Winter squash, diced	1/4–1 1/2 lb (115–675 g)	
Winter squash, halves	1–2	
Rice, Long Grain		Place rice into a deep casserole dish and add double quantity of water. Cover with lid or plastic wrap. After cooking, stir, cover and let stand 3 to 5 minutes or until all liquid has been absorbed.
Rice	Water	Dish
1/2 c (95 g)	1 c (240 ml)	1 1/2 qt (1.5 L)
1 c (190 g)	2 c (480 ml)	2 qt (2 L)
1 1/2 c (285 g)	3 c (720 ml)	2 1/2 (2.5 L) or 3 qt (3 L)
2 c (380 g)	4 c (1 L)	3 qt (3 L) or larger

**SENSOR COOKING** GUIDE

Food	Amount	Procedure
Baked Potatoes	1–8 medium	Pierce. Place on paper-towel-lined turntable. After cooking, remove from oven, wrap in aluminum foil and let stand 5 to 10 minutes.
Ground Meat	1/4–2 lb (115–900 g)	Use this setting to cook ground beef or turkey as patties or in a casserole to be added to other ingredients. Place patties on a microwave-safe rack and cover with wax paper. Place ground meat in a casserole and cover with wax paper or vented plastic wrap. When oven stops, turn patties over or stir meat in casserole dish to break up large pieces. Re-cover and touch QUICK ON/START . After cooking, let stand, covered for 2 to 3 minutes.
Poultry		
Boneless	1/2–2 1/2 lb (225 g–1.1 kg)	Use boneless breast of chicken or turkey. Cover with vented plastic wrap. Touch POULTRY , number 1 and QUICK ON/START . When oven stops, rearrange. Re-cover and touch QUICK ON/START . After cooking, let stand, covered, 3 to 5 minutes. Poultry should be 160°F (70°C).
Bone-in	1/2–3 lb (225 g–1.4 kg)	Arrange pieces with meatiest portions toward outside of glass dish or microwave-safe rack. Cover with vented plastic wrap. Touch POULTRY , number 2 and QUICK ON/START . After cooking, let stand, covered, 3 to 5 minutes. Dark meat should be 180°F (80°C) and white meat should be 170°F (75°C).
Fish/Seafood	1/4–2 lb (115–900 g)	Arrange in ring around shallow glass dish (roll fillet with edges underneath). Cover with vented plastic wrap. After cooking, let stand, covered for 3 minutes.
Frozen Entrees	6–17 oz (175–480 g)	Use this pad for frozen convenience foods. It will give satisfactory results for most brands. You may wish to try several and choose your favorite. Remove package from outer wrapping and follow package directions for covering. After cooking, let stand, covered for 1 to 3 minutes.
Frozen Snacks	3–8 oz (85–225 g)	Use for frozen French fries, cheese sticks, appetizers etc. Remove from outer package. Follow package directions for how to wrap or cover. Be careful when removing from the oven as snack may be very hot.
Frozen Vegetables	1/4–1 1/2 lb (115–675 g)	Add no water. Cover with lid or plastic wrap. After cooking, stir and let stand, covered for 3 minutes.

Dimensions in parentheses are in millimeters unless otherwise specified.

CRANBERRY FLUFF*Makes 6 to 8 servings***Ingredients:**

2 cups (300 g) fresh cranberries
1 cup (240 ml) water
³/₄ cup (150 g) sugar
3 oz carton (85 g) orange flavored gelatin
¹/₂ pint (240 ml) whipping cream, whipped
OR 8 oz carton (240 ml) non-dairy
whipped topping

Combine cranberries, water and sugar in a 2-quart (2 L) casserole dish. Cover with wax paper. Microwave using **SENSOR REHEAT Less**. Drain cranberries and reserve liquid.

Add enough hot water to reserved liquid to make 2 cups (475 ml). Stir gelatin into hot liquid until it dissolves. Cover with wax paper. Microwave using **SENSOR REHEAT Less**.

Add berries and cool. Refrigerate until thickened. Fold whipped cream into cooled cranberry mixture. Spoon into serving dishes and garnish with extra whipped cream. Refrigerate until ready to serve.

SHRIMP PASTA SAUCE*Makes 4 servings***Ingredients:**

1 lb (450 g) fresh shrimp, peeled and deveined
2 cups (475 ml) canned tomato puree
1 Tbsp (30 g) tomato paste
¹/₂ cup (20 g) thinly sliced fresh basil leaves
¹/₂ tsp (2 g) oregano leaves
1 cup (150 g) thinly sliced scallions (about 2 bunches)
1 clove garlic, minced
Salt and pepper to taste
Four servings cooked pasta
Grated Parmesan cheese

Place shrimp in 2-quart (2 L) covered casserole dish. Microwave using **FISH/SEAFOOD**. Drain and set aside.

Combine tomato puree, tomato paste, basil, oregano, scallions, garlic, salt and pepper in 2-quart (2 L) casserole dish. Microwave using **SENSOR REHEAT**.

Combine sauce with cooked shrimp.

Serve sauce over cooked pasta. Sprinkle with Parmesan cheese.

**GLAZED APPLE SLICES**

Makes 6 to 8 servings

Ingredients:

1/4 cup (50 g) firmly-packed brown sugar
 3 Tbsp (45 g) butter or margarine
 2 Tbsp (30 g) apricot preserves
 1/2 tsp (2 g) ground nutmeg
 1/4 tsp (1 g) salt
 1/2 cup (100 g) sugar
 3/4 cup (180 ml) orange juice
 1 Tbsp (8 g) cornstarch
 4 baking apples – about 1 1/2 lbs (680 g),
 peeled and sliced into 8 pieces each
 3 Tbsp (30 g) chopped green pistachios

Combine brown sugar, butter and apricot preserves in a small bowl. Microwave at HIGH (100%) 45 seconds to 1 minute until butter melts and preserves soften. Stir in nutmeg, salt, sugar, orange juice and cornstarch. Microwave at HIGH (100%) 4 to 6 minutes or until thickened, stirring several times.

Arrange apple slices in a large microwave serving dish. Spread hot sauce over apples. Cover well with vented plastic wrap. Microwave using **FRESH VEGETABLES**, Soft. Allow to cool 5 minutes before serving.

Sprinkle with pistachios. Serve alone or over vanilla ice cream or sponge cake.

HERB & CHEESE CHICKEN BREASTS

Makes 8 servings

Ingredients:

8 oz pkg (230 g) cream cheese, softened
 2 Tbsp (30 ml) milk
 2 green onions, minced
 1 Tbsp (3 g) minced parsley
 1/2 tsp (2 g) thyme leaves
 1 clove garlic, minced
 4 whole chicken breasts with skin and bone
 1/2 cup (75 g) dry bread crumbs
 1 tsp (3 g) paprika
 3 Tbsp (45 g) butter or margarine, melted
 8 servings cooked rice

In a small bowl, combine cream cheese, milk, green onions, parsley, thyme and garlic.

Push fingers between skin and meat of each chicken breast to form a pocket. Spread an equal amount of cream cheese mixture in each pocket.

On waxed paper, combine bread crumbs and paprika. Dip chicken breasts into melted butter, then roll in seasoned bread crumbs to coat.

In 8" x 8" (203 x 203) baking dish, place chicken and cover with plastic wrap. Microwave using **POULTRY** (bone-in).

Serve chicken over rice.

**MEXICAN SEASONED POTATOES***Makes 6 to 8 servings***Ingredients:**

4 medium baking potatoes,
8 oz (230 g) each
1/4 cup (60 ml) olive oil
1 Tbsp (10 g) instant minced onion
1/2 tsp (2 g) chili powder
1/2 tsp (2 g) oregano leaves
1/2 tsp (2 g) salt
1/4 tsp (1 g) ground cumin

Cut each potato lengthwise into 4 equal wedges. Place potato wedges into 10" (254) square casserole dish. Toss potatoes with oil to coat well.

In small bowl, combine remaining ingredients. Sprinkle over potatoes.

Cover potatoes with wax paper. Microwave using **BAKED POTATOES**. Rearrange potatoes when time appears on display. Let stand, covered for 5 minutes.

HEARTY TURKEY CHILI*Makes 6 servings***Ingredients:**

1 lb (450 g) ground turkey
1 large onion, chopped
2 cloves garlic, minced
2 Tbsp (20 g) chili powder
1 Tbsp (10 g) ground cumin
1 medium zucchini, cut into 1 inch
(25) cubes
28 oz can (828 ml) tomatoes
1/3 cup (160 g) tomato paste
15 1/4 to 19 oz can (451–562 ml) red kidney
beans, drained
8 oz pkg (240 g) frozen corn, thawed

In 3-quart (3 L) casserole dish, place ground turkey, onion, garlic, chili powder and cumin. Mix thoroughly.

Cover and microwave using **GROUND MEAT**. At end, stir and drain.

To meat mixture, add zucchini, tomatoes with their liquid, tomato paste, beans and corn. Microwave, covered, using **SENSOR REHEAT**.

**CREOLE CORN***Makes 6 servings***Ingredients:**

2 tsp (10 ml) oil
 1/2 cup (75 g) chopped celery
 1/2 cup (75 g) chopped green pepper
 16 oz can (475 ml) tomatoes
 4 oz can (120 ml) mushroom stem and pieces, drained
 1 tsp (3 g) firmly packed brown sugar
 1/2 tsp (2 g) onion powder
 1/4 tsp (1 g) garlic powder
 Salt and pepper to taste
 16 oz pkg (450 g) frozen corn

In 2-quart (2 L) casserole dish, combine oil, celery, green pepper, tomatoes, mushrooms, brown sugar, onion, garlic powder, salt and pepper.

Microwave using **SENSOR REHEAT**. Set aside.

In covered, 1-quart (1 L) casserole dish, microwave corn using **FROZEN VEGETABLES**. Drain.

Combine corn and vegetable-seasoning mixture. Stir and serve immediately.

SAVORY FLOUNDER FILLETS*Makes 4 servings***Ingredients:**

3/4 cup (110 g) corn flake crumbs
 3 Tbsp (8 g) chopped parsley
 2 tsp (10 g) grated lemon peel
 1/2 tsp (2 g) paprika
 1 lb (450 g) flounder fillets
 1 egg, slightly beaten
 Tartar or cocktail sauce, optional

On wax paper, combine crumbs, parsley, lemon peel and paprika. Dip fillets in beaten egg, then coat with crumb mixture.

Place fish in a covered, microwave-safe baking dish. Microwave using **FISH/SEAFOOD**.

Serve with tartar or cocktail sauce, if desired.

CONVENIENCE PADS

Your oven has six convenience pads to assist with meal preparation. There are some foods under **BREAKFAST**, **LUNCH**, **DINNER** and **RECIPES** that use the sensor. See the Sensor Cooking information on pages 25–27. For foods not using the sensor, follow the directions in the interactive display to enter quantity.

BREAKFAST AND LUNCH

BREAKFAST and **LUNCH** are for cooking and heating popular foods that take a short amount of time.

Suppose you want to use **BREAKFAST** to cook two servings of hot cereal.

- 1) Touch **BREAKFAST**.

SEE LABEL

SELECT FOOD NUMBER

- 2) Select desired **BREAKFAST** setting by touching desired number. (i.e. Touch number **3** to select hot cereal.)

HOT CEREAL

ENTER NUMBER OF SERVINGS

- 3) Enter quantity. (i.e. Touch number **2** for servings.)

2 PRESS START
SERVINGS

- 4) Touch **QUICK ON/START**.
- 5) After cooking, follow the directions in the display.

NOTES:

- **Heat Rolls/Muffins** setting has two choices. Follow directions in the interactive display to choose desired option.
- **BREAKFAST** can be programmed with **More or Less Time Adjustment**. Touch **POWER LEVEL** once or twice before touching **QUICK ON/START**.
- Each food has a cooking hint. Touch **HELP** when the **HELP** indicator is lighted in the display.
- Should you attempt to enter more or less than the allowed amount, an error message will appear in the display.

More or less than the quantity listed in the **Breakfast and Lunch Guides** on pages 34–35, should be cooked following the guidelines in any microwave book.

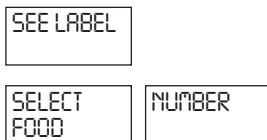
- The final cooking result will vary according to the food condition (i.e. initial temperature, shape, quality, covering). Check food for temperature after cooking. If additional time is needed, continue to cook manually.

**CONVENIENCE PADS****BEVERAGE**

BEVERAGE enables you to reheat coffee or tea to a more suitable drinking temperature or to make instant coffee or tea.

Suppose you want to reheat 2 cups (480 ml) of coffee.

- 1) Touch **BEVERAGE**.



- 2) Select desired BEVERAGE setting by touching desired number. (i.e. Touch number 2 to reheat coffee.)



- 3) Enter quantity by touching same number 2 repeatedly. (i.e. Touch number 2, 4 times.)
- 4) Touch **QUICK ON/START**.

NOTES:

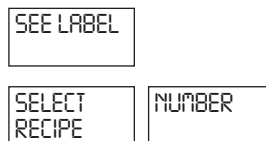
- BEVERAGE can be programmed with **More or Less Time Adjustment**. Touch the **POWER LEVEL** once or twice after selecting the amount.
- Touch **HELP** when the HELP indicator is lighted in the display for a helpful hint.
- More or less than the quantity listed in the **Beverage Guide** on page 35, should be made following the guidelines in any microwave book.

DINNER AND RECIPES

DINNER and RECIPES offer five simple-to-prepare but great tasting meals. Follow the specific directions on the **Recipe Card** and in the interactive display.

Suppose you want to use **DINNER** to cook **Saucy Chicken**.

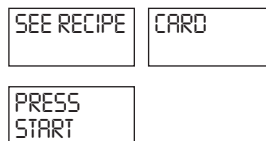
- 1) Touch **DINNER**.



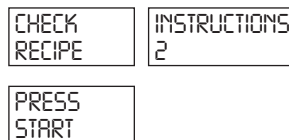
- 2) Select desired DINNER setting by touching desired number. (i.e. Touch number 1 to select **Saucy Chicken**.)



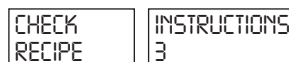
- 3) Follow the Recipe Card for ingredients and instructions.



- 4) Touch **QUICK ON/START**.
- 5) When oven stops, the display will show the instruction number on the Recipe Card.



- 6) Follow the instructions on the Recipe Card.
- 7) Touch **QUICK ON/START**.
- 8) At the end, the display will show the instruction number on the Recipe Card.



- 9) Follow the instructions on the Recipe Card.

BREAKFAST GUIDE

Food	Amount	Procedure
1) Scrambled Eggs	1–9 eggs	For each egg, use 1 teaspoon (5 ml) butter or margarine and 1 tablespoon (15 ml) milk. Place butter in dish, measuring cup or casserole dish large enough for the egg to expand. Mix egg and milk together. Pour onto butter in dish. Place in oven and program. When audible signals are heard, stir egg mixture moving cooked portion to center of dish and uncooked portion to outside. After cooking, stir and let stand, covered, until set. Note that eggs will be slightly undercooked when removed from the oven.
2) Bacon	2–6 slices	Place bacon on paper plate, lined with paper towel. Bacon should not extend over the rim of plate. Cover with another paper towel. Allow bacon to stand a few minutes after removing from the oven to complete the cooking.
3) Hot Cereal	1–6 servings	Use individual packets or bulk cereal in your favorite variety: oatmeal, oat bran, cream of wheat, farina or wheatena. Follow package directions for the correct amount of water or milk. To prevent boil overs, it is very important to choose a large container because microwave cooking of cereal causes high boiling. If the oven stops, stir and touch QUICK ON/START . After cooking, stir and let stand, covered for 2 minutes.
4) Heat Rolls/Muffins		
Fresh	1–10 pieces	Use this pad to warm rolls, muffins, biscuits, bagels etc. Large items should be considered as 2 or 3 regular size.
Frozen	1–10 pieces	Arrange on plate, cover with paper towel. To warm fresh rolls and muffins, touch BREAKFAST , number 4, and touch number 1. Then enter desired quantity and touch QUICK ON/START . For refrigerated rolls or muffins, it may be necessary to double the entered amount to ensure the proper serving temperature. For example, enter quantity of 2 for 1 refrigerated muffin. For frozen rolls and muffins, touch BREAKFAST and touch number 4, then number 2. Then enter desired quantity and touch QUICK ON/START .
5) Frozen Breakfast Foods*	1 (3–6 oz) (90–180 g)	This works well for frozen breakfast entrees, pancakes, waffles, burritos etc. Follow manufacturer's directions for how to prepare for microwaving. Allow to stand 1 or 2 minutes after cooking.

**It is not necessary to enter amount.*

**LUNCH** GUIDE

Food	Amount	Procedure
1) Meal In A Cup*	1 cup (240 ml)	This is ideal for individual portions of canned food packed in a small (8 oz (240ml)) microwaveable container. Remove inner metal lid and replace outer microwaveable lid. After cooking, stir food and allow to stand 1 or 2 minutes.
2) Hot Dogs In Buns*	2-4 pieces	Place hot dog in bun. Wrap each with paper towel or napkin.
3) Soup*	1-8 cups (240 ml-2 L)	Place in bowl or casserole dish. Cover with lid or vented plastic wrap. At end, stir, re-cover and let stand 1 to 3 minutes.
4) Microwave Pizza*	1 (6-8 oz) (170-230 g)	Use for frozen microwave pizza. Remove from package and unwrap. Follow package directions for use of package and/or silver crisping disk.
5) Frozen Sandwich*	1 (3-6 oz) (90-180 g)	Use for frozen microwaveable sandwiches. Remove from package and follow directions for placing in the oven.

**It is not necessary to enter amount.*

BEVERAGE GUIDE

Food	Amount	Procedure
Make Coffee or Tea	1-4 cups (240 ml-1 L)	Use for heating COLD TAP WATER to a temperature somewhat below the boiling point to make instant coffee or tea. Touch number 1 for 1 cup (240 ml) increase per touch. Stir liquid briskly before and after heating to avoid "eruption".
Reheat Beverage	1/2-2 cups (120-480 ml)	This is good for restoring cooled beverage to a better drinking temperature. Touch number 2 for a 1/2 cup (120 ml) increase per touch. Stir after heating.

Dimensions in parentheses are in millimeters unless otherwise specified.

SAUCY CHICKEN*Makes 6 servings*

Place in a 3-quart (3 L) casserole dish:

1 Tbsp (15 ml) oil
 1/2 lb (230 g) mushrooms, sliced
 1 onion, chopped
 1 Tbsp (10 g) minced garlic

Stir well and cover. Touch **DINNER**, number 1 to select **Saucy Chicken** and then touch **QUICK ON/START**.

Blend together:

8 oz pkg (230 g) reduced fat cream cheese, softened
 1/4 cup (60 ml) milk

Stir into the cream cheese mixture:

10 oz pkg (300 g) frozen peas
 2 cups (500 g) cooked thinly sliced chicken breast
 Salt and pepper to taste

At pause, drain liquid from mushrooms, etc. Add cream cheese/peas/chicken mixture and stir together.

Re-cover. Touch **QUICK ON/START**.

At end, stir in:

1 cup (90 g) shredded Monterey Jack cheese

Serve on top of baked potatoes or cooked pasta.

HAWAIIAN PORK*Makes 6 servings*

Place in a 3-quart (3 L) casserole dish:

1 Tbsp (15 ml) oil
 1 lb (450 g) boneless pork loin, cut into 1" (25) strips, seasoned with salt and pepper

Stir well and cover. Touch **DINNER**, number 2 to select **Hawaiian Pork** and then touch **QUICK ON/START**.

Combine well in a large bowl:

1 cup (240 g) peach or apricot preserves
 1/4 cup (60 ml) barbecue sauce
 2 Tbsp (30 ml) soy sauce
 2 Tbsp (15 g) cornstarch
 1 cup (150 g) coarsely chopped onions

At pause, add preserves/barbecue mixture and stir together well.

Re-cover. Touch **QUICK ON/START**.

At pause, add:

8 oz can (237 ml) sliced water chestnuts, drained
 1 green pepper, seeded and cut into 2" (51) thin strips
 1 red pepper, seeded and cut into 2" (51) thin strips
 20 oz can (591 ml) pineapple chunks, drained

Stir to combine. Re-cover. Touch **QUICK ON/START**.

At end, stir again. Serve on cooked rice.

**FIESTA CHILI**

Makes 6 servings

Place in a 3-quart (3 L) casserole dish:

1 1/4 lbs (570 g) ground turkey
1/2 cup (75 g) diced onions
1/2 cup (75 g) diced red pepper

Break up turkey and stir in onions and red pepper. Cover. Touch **DINNER**, number 3 to select **Fiesta Chili** and then touch **QUICK ON/START**.

At pause, drain and add:

8 oz (240 ml) chunky salsa
11 oz can (325 ml) Mexican corn, drained
15 oz can (444 ml) chili with beans
1 to 3 tsp (3–10 g) chili powder

Stir together well. Re-cover. Touch **QUICK ON/START**.

At end, stir well. Serve over cooked rice or nacho chips.

Top with:

2 cups (180 g) shredded Monterey Jack or Cheddar cheese

GLAZED SALMON

Makes 6 servings

Combine:

1/4 cup (60 ml) orange juice concentrate
2 Tbsp (30 g) honey mustard
1 Tbsp (10 g) grated fresh ginger or 2 tsp (5 g) ground ginger

Place in 7" x 11" (178 x 279) glass casserole dish:

1 1/2 lbs (680 g) salmon fillet

Drizzle 1/2 of orange mixture over top of salmon. Cover with plastic wrap. Touch **DINNER**, number 4 to select **Glazed Salmon** and then touch **QUICK ON/START**.

At pause, place around edge of salmon:

3 cups (450 g) broccoli flowerettes
1 red pepper, cut into thin strips

Drizzle remaining orange mixture over vegetables. Top all with 2 Tbsp (30 ml) toasted sesame seeds. Touch **QUICK ON/START**.

At end, allow to stand, covered for 3 to 5 minutes. Serve with buttered rice, pasta or potatoes garnished with parsley.

HEALTHY FRITTA*Makes 6 servings*

Grease 9" (229) pie plate. Place in it:

1/2 lb (230 g) mushrooms, sliced
3/4 cup (110 g) chopped onion
1 Tbsp (10 g) minced garlic
1/4 lb (113 g) chopped low-fat smoked sausage

Cover with plastic wrap. Touch **DINNER**, number 5 to select **Healthy Fritta** and then touch **QUICK ON/START**.

At pause, drain and set aside.

In a medium bowl, combine and stir together well:

3 large eggs
1/2 cup (110 g) nonfat sour cream
1 Tbsp (10 g) Dijon mustard
1/2 tsp (2 g) salt
1/8 tsp (.5 g) pepper

Add and stir together:

5 oz (140 g) frozen chopped spinach, thawed and squeezed dry
1 cup (90 g) shredded Swiss cheese

Pour mixture in bowl over top of mushroom/onion/sausage mixture. Mix together carefully.

Do not cover. Touch **QUICK ON/START**.

At end, remove from oven and allow to stand for 3 to 5 minutes. Serve with tossed salad and sliced tomatoes for brunch.

BEEF WRAPS*Makes 6 servings*

Place in a 2-quart (2 L) casserole dish:

1 lb (450 g) ground beef

Break apart and cover. Touch **RECIPES**, number 1 to select **Beef Wraps** and then touch **QUICK ON/START**.

At pause, drain fat and break ground beef into small pieces.

Add:

10 oz pkg (283 g) frozen chopped spinach, thawed and drained
1 1/2 cups (350 ml) salsa
1 to 3 tsp (3–10 g) chili powder

Stir together well. Re-cover. Touch **QUICK ON/START**.

At end, stir well and place in:

8 warmed corn tortillas

Top with:

1 cup (90 g) shredded Cheddar cheese

**ITALIAN SALAD**

Makes 6 servings

To cook pasta – Place in 3-quart (3 L) casserole dish:

6 cups (1.4 L) very hot tap water

Cover. Touch **RECIPES**, number 3 to select **Italian Salad** and then touch **QUICK ON/START**.

At pause, add:

8 oz (230 g) tricolored rotini or fusilli pasta
1 tsp (5 ml) oil

Do not cover. Touch **QUICK ON/START**. At end, drain pasta and set aside.

To cook chicken – Place in greased 9" (229) pie plate:

1 lb (450 g) boneless chicken breast,
cut into 1" (25) thin strips

Cover. Touch **QUICK ON/START**. At pause, rearrange, moving less done pieces to outside of pie plate. Re-cover. Touch **QUICK ON/START**. Drain and set aside.

To make salad – Place in large salad bowl:

Cooked rotini or fusilli
Cooked chicken breast
2 tomatoes, cut into eighths
1/2 cup (75 g) sliced black olives
1 cup (90 g) shredded mozzarella cheese
1/4 cup (40 g) red onion, chopped
3/4–1 cup (180–240 ml) oil-vinegar type
dressing with pesto

Toss together to coat all pieces. Serve immediately or chill to serve later. Ideal when served with warm crusty rolls.

MEXICAN CHICKEN

Makes 6 servings

Place in layers in a 3-quart (3 L) casserole dish:

2 cups (380 g) instant rice
1 cup (240 ml) prepared fajita sauce mixed
with 1/2 cup (120 ml) chicken broth or
bouillon
2 pkgs (10 oz (283 g) each) frozen seasoning
mix (onion, peppers, parsley and celery)
1 lb (450 g) boneless chicken breast,
cut into 1" (25) thin strips

Cover. Touch **RECIPES**, number 2 to select **Mexican Chicken** and then touch **QUICK ON/START**.

At pause, stir together being certain that chicken strips are separated and mixed into the rice/sauce.

Re-cover. Touch **QUICK ON/START**.

At end, stir. Serve with buttered green beans and toasted tortillas.

TUNA MACARONI*Makes 6 servings*

To cook macaroni – Place in 3-quart (3 L) casserole dish:

6 cups (1.4 L) very hot tap water

Cover. Touch **RECIPES**, number 4 to select Tuna Macaroni and then touch **QUICK ON/START**.

At pause, add:

2 cups (280 g) elbow macaroni
1 tsp (5 ml) oil

Do not cover. Touch **QUICK ON/START**.

At end, drain macaroni and set aside in the casserole dish.

Combine in bowl:

10¹/₂ oz can (311 ml) cream of celery soup
1/2 cup (120 ml) milk
1/2 cup (110 g) nonfat sour cream

Add to macaroni in casserole dish:

Soup/milk/sour cream mixture
6¹/₂ oz can (184 g) solid white water
packed tuna fish, drained and flaked
1 cup (150 g) frozen peas
1 cup (90 g) shredded Cheddar cheese
Salt and pepper to taste

Stir together until well mixed. Cover. Touch **QUICK ON/START**.

At end, stir again. Serve with fresh carrot sticks, tossed salad and dinner rolls.

GARDEN MEDLEY*Makes 6 servings*

Place in a 2¹/₂ quart (2.5 L) casserole dish:

1 lb (450 g) peeled baking potatoes, cut into eighths and thinly sliced
14¹/₂ oz can (429 ml) diced tomatoes
2 tsp (6 g) minced garlic
1 tsp (3 g) thyme leaves

Cover with a lid. Touch **RECIPES**, number 5 to select Garden Medley and then touch **QUICK ON/START**.

At pause, stir well and add:

16 oz pkg (450 g) frozen stir fry mixed vegetables
2 cups (300 g) thinly sliced summer squash

Re-cover. Touch **QUICK ON/START**.

At end, sprinkle top with:

1 cup (90 g) shredded Cheddar cheese

Serve with spinach salad and chilled melon.

**DEFROST**

DEFROST automatically defrosts all the foods found in the **Super Defrost** and **Auto Defrost Guides** on page 43. For these choices, it is not necessary to enter weight.

SUPER DEFROST

SUPER DEFROST rapidly defrosts specific foods and weights found in the **Super Defrost Guide** on page 43. Numbers 1–3 are for SUPER DEFROST.

Suppose you want to defrost 1.0 pound boneless poultry.

- 1) Touch **DEFROST** once.

SEE LABEL

SELECT
FOOD

NUMBER

- 2) Touch the number 2 to select **boneless chicken**.

1.0 POUND

BONELESS
CHICKEN

PRESS
START

- 3) Touch **QUICK ON/START**.

The oven will stop so the food can be checked. The display will show **CLOSE THE DOOR**. Touch **QUICK ON/START**.

TURN
OVER

SEPARATE
INTO

PIECES

- 4) After defrost cycle ends, follow the directions.

LET
STAND

3-5
MINUTES

NOTES:

- To defrost other foods above or below the weights allowed on the **Super Defrost** and **Auto Defrost Guides** on page 43, use time and 30% power.
- Any setting in DEFROST can be programmed with **More or Less Time Adjustment**. Touch **POWER LEVEL** once or twice before touching **QUICK ON/START**.
- Touch **HELP** when the HELP indicator is lighted in the display for a helpful hint.
- If you attempt to enter more or less than the amount as indicated in the **Auto Defrost Guide** on page 43, an **ERROR** message will appear in the display.

DEFROST**AUTO DEFROST**

Suppose you want to defrost a 2 pound (900 g) steak using AUTO DEFROST.

- 1) Touch **DEFROST** once.

SEE LABEL

SELECT FOOD NUMBER

- 2) Select desired DEFROST setting by touching the desired number. (i.e. Touch the number 5 to select **steak**.)

STEAKS OR FISH
CHOPS

ENTER WEIGHT IN POUNDS

Enter weight. (i.e. Touch numbers 2 and 0 for 2.0 lb)

2.0 POUNDS PRESS START

- 3) Touch **QUICK ON/START**.

The oven will stop so the food can be checked. The display will show:

TURN FOOD OVER

COVER EDGES

- 4) After the first stage, open the door. Turn steak over and shield any warm portions. Close the door.

Touch **QUICK ON/START**.

- 5) After the 2nd stage, open the door. Shield any warm portions. Close the door.

CHECK FOOD COVER EDGES

Touch **QUICK ON/START**.

- 6) After defrost cycle ends, follow the directions.

LET STAND COVERED

MANUAL DEFROST

If the food that you wish to defrost is not listed on the **Super Defrost** or **Auto Defrost Guides** on page 43, or is above or below the limits in the "Amount" column on the charts, you need to defrost manually.

You can defrost any frozen food, either raw or previously cooked, by using **POWER LEVEL 3**. Follow the procedure found under **Setting Power Level**. Estimate defrosting time and press **POWER LEVEL** eight times for 30% power.

For either raw or previously cooked frozen food the rule of thumb is approximately 4 minutes per pound. For example, defrost 1 pound (450 g) of frozen spaghetti sauce for 4 minutes.

Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1 minute increments at 30% until totally defrosted.

When using plastic containers from the freezer, defrost only long enough to remove from the plastic in order to place in a microwave-safe dish.

**SUPER DEFROST** GUIDE

Food	Amount	Procedure
1) Ground Meat*	1 lb (450 g)	At pause, turn over and separate into pieces. At end, let stand, covered for 3 to 5 minutes.
2) Boneless Poultry*	1 lb (450 g)	At pause, turn over and separate into pieces. At end, let stand, covered for 3 to 5 minutes.
3) Bone-In Chicken Pieces*	2 lb (900 g)	At pause, turn over, remove any thawed pieces and break remainder apart. At end, let stand, covered for 3 to 5 minutes.

**It is not necessary to enter amount.*

NOTE: Super Defrost provides just enough defrosting that the foods can be used in recipes or for cooking. There will be some ice crystals remaining.

AUTO DEFROST GUIDE

Food	Amount	Procedure
4) Ground Meat	$\frac{1}{2}$ –3 lb (225 g–1.4 kg)	Remove any thawed pieces after each stage. Let stand, covered for 5 to 10 minutes.
5) Steaks, Chops or Fish	$\frac{1}{2}$ –4 lb (225 g–1.8 kg)	After each stage, rearrange and if there are warm or thawed portions, shield with small flat pieces of aluminum foil. Remove any meat or fish that is almost defrosted. Let stand, covered for 10 to 20 minutes.
6) Chicken Pieces	$\frac{1}{2}$ –3 lb (225 g–1.4 kg)	After each stage, rearrange pieces or remove portions that become warm or thawed. Let stand, covered for 10 to 20 minutes.
7) Roast	2–4 lb (1–1.8 kg)	Start defrosting with fat side down. After each stage, turn roast over and shield the warm portions with aluminum foil. Let stand, covered for 30 to 60 minutes.
8) Casserole or Soup	1–8 cups (240 ml–2 L)	After audible signal, stir if possible. At end, stir well and let stand, covered for 5 to 10 minutes.

**It is not necessary to enter amount.*

NOTE: Check foods when oven signals. After final stage, small sections may still be icy. Let stand to continue thawing. Do not defrost until all ice crystals are thawed.

Shielding prevents cooking from occurring before the center of the food is defrosted. Use small smooth strips of aluminum foil to cover edges and thinner sections of the food.

Dimensions in parentheses are in millimeters unless otherwise specified.

CLEANING AND CARE

⚠ CAUTION

Disconnect power cord before cleaning or leave door open to inactivate the oven during cleaning.

EXTERIOR

Outside – The outside surface is painted. Clean outside with mild soap and water; rinse and dry with a soft cloth. Do not use any type of household or abrasive cleaner.

Door – Wipe window on both sides with a damp cloth to remove any spills or splatters. Metal parts will be easier to maintain if wiped frequently with a damp cloth. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.

Touch Control Panel – Care should be taken in cleaning the touch control panel. If control panel becomes soiled, open oven door before cleaning. Wipe panel with a cloth dampened slightly with water only. Dry with a soft cloth. **Do not scrub or use any sort of chemical cleaners.** Close door and touch **STOP/CLEAR**.

INTERIOR

Cleaning is easy because little heat is generated to the interior surfaces; therefore, there is no baking and setting of spills or spattering. To clean the interior surfaces, wipe with a soft cloth and warm water. **Do not use abrasive or harsh cleaners or scouring pads.** For heavier soil, use baking soda or a mild soap; rinse thoroughly with hot water. **Never spray oven cleaners directly onto any part of the oven.**

Waveguide Cover – The waveguide cover is made from mica so requires special care. Keep waveguide cover clean to assure good oven performance. Carefully wipe with a damp cloth any food splatters from the surface of the cover immediately after they occur. Built-up splashes may overheat and cause smoke or possibly catch fire. **Do not remove waveguide cover.**

Turntable and Turntable Support – The turntable and turntable support can be removed for easy cleaning. Wash them in mild, sudsy water; for stubborn stains use a mild cleanser and non abrasive scouring sponge. They are also dishwasher-safe. Use upper rack of dishwasher. The turntable motor shaft is not sealed, so excess water or spills should be wiped up immediately.

ODOR REMOVAL

Occasionally, a cooking odor may remain in the oven. To remove, combine 1 cup (237 ml) water, grated lemon peel and several whole cloves in a 2 cup (473 ml) glass measuring cup. Boil for several minutes using 100% power. Allow to set in oven until cool. Wipe interior with a soft cloth.

**TROUBLESHOOTING**

Place one cup of water in a glass measuring cup in the oven and close the door securely.

Operate the oven for one minute at HIGH 100%.

- Does the oven light come on?
- Does the cooling fan work? Put your hand over the rear ventilating openings.
- Does the turntable rotate? It is normal for the turntable to turn in either direction.
- Is the water in the oven warm?

If "NO" is the answer to any of these questions, please check electrical outlet, fuse and/or circuit breaker. If they are functioning properly, contact your nearest Wolf authorized service center.

NOTES:

- If time appearing in the display is counting down very rapidly, check **Demonstration Mode** on page 20 and cancel.
- Warranty service must be performed by a Wolf authorized service center.



**CONTACT
INFORMATION**

**Wolf Customer
Service:
800-332-9513**

**Website:
wolfappliance.com**

SERVICE INFORMATION

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your microwave oven. This information is found on the product rating plate. Refer to page 8 for the location of the rating plate.

Record the rating plate information below for future reference.

Model Number _____

Serial Number _____

Installation Date _____

Wolf Authorized Service Center and Phone

Wolf Dealer and Phone

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

- 1) Mail in the completed Wolf Product Registration Card.
- 2) Register online at **wolfappliance.com**.
- 3) Register by phone by calling the Wolf Customer Service Department at **800-332-9513**.

The model and serial numbers of your appliance are printed on the enclosed Wolf Product Registration Card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

BEFORE CALLING FOR SERVICE

Before calling your Wolf authorized service center, check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

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WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards, Magnetron Tubes and Induction Generators

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, wolfappliance.com, or call 800-332-9513.

*Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





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